



BROUILLY LES GRUMIÈRES

Surface : 1 200 hectares

Location : Odenas, St-Lager, Cercié, Quincié, Charentay, St Etienne La Varenne

Appellation : Brouilly

Soil : Granite, schist and alluvial sandy soils.

Grape variety : black gamay with withe juice

Harvest : by hand

Wine making : semi-carbonic fermentation

Ageing : in casks



History

The Brouilly cru is the largest of all the Beaujolais crus, coming from the central part of the region, quite precisely from the village of Saint Lager. It lies at the foot of the hill of the Mont Brouilly.

It is a very old vineyard that was once cultivated by the Romans..



Soil

The soil, made of granite, schist and alluvial sandy soils, is just perfect to grow the Gamay grape.



Wine

- Colour: Red ruby colour

- Nose: Lovely nose of red berries like cherry, and raspberry with mineral notes.

- Taste: It is a tender and a lively wine. One easily recognizes its powerful bouquet that is fruitier than floral.

It is a dreamy wine full of emotion.



Service

Ready to drink, but can be kept 2 to 3 years. It is an excellent companion to light meats, chicken, cooked pork meats and jugged rabbit.

Serve it between 13 and 15°C.